



Amendment to the Claims

Claims 1-23 (canceled)

24. (original) The method of increasing the shelf life of seafood comprising the following steps:
- providing a solution of water having a concentration of sodium benzoate in the range of 0.1-1%;
 - coating the seafood with the solution having a concentration of sodium in the range of 0.1-1%;
 - maintaining the coated seafood at a temperature of 1-2° Centigrade.
25. (original) The method of increasing the shelf life of seafood comprising the following steps:
- providing a solution of water having a concentration of sodium benzoate in the range of 0.1-1%;
 - placing the seafood with the solution having a concentration of sodium benzoate in the range of 0.1-1%;
 - freezing the solution having a concentration of sodium benzoate in which the seafood has been placed;
 - maintaining the frozen solution containing the seafood in a frozen state until the seafood is to be consumed;
 - thawing the frozen solution containing the seafood.